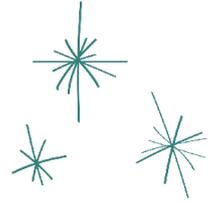


THE WOODFIRED

Christmas Lunch



APPETIZERS

Roasted pumpkin, honey & rosemary soup – creme fraiche & spiced curried oil with homemade focaccia bread

Cod – Deep fried salt cod brandade balls, quail egg, red pepper coulis, chorizo & olive oil

Burrata – Dressed with lemon zest, mangetout & tarragon oil, toasted pine nuts, Coppa ham, with bread & olive oil

Chicken liver parfait – Truffle butter, grape chutney and toasted brioche

MAINS

Coal Roasted Rare Breed Pork Rib Eye (Gilligans Farm) – crushed celeriac, apple puree and chervil

Borlotti bean stew – with curly kale, roasted onion, tomato, fennel and pesto

Roasted Salmon – artchoke puree and crisps, buttered greens, crispy kale and chorizo oil

Dry aged burger – Gilligans Farm caramelised dry aged beef, crispy onion ring, red Leicester cheddar and truffle mayo in an onion brioche bun, served with herb skinny fries

8oz Rump of beef – with red onion chutney & shells, watercress and fresh grated horseradish

All main courses served with sliced new potatoes, soft herb mayonnaise

SIDES

Fries €5– Rosemary and honey roasted garlic mayonnaise

Deep fried brussels sprout €5– with truffle mayonnaise

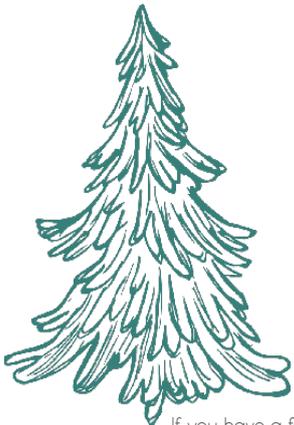
Sweet potato purée €5
With bourbon, maple syrup & brown butter

DESSERTS

Pear & plum cobbler – poached red wine fruits baked under soft crumble with mince pie ice cream and double vanilla custard

Blackberry pavlova – blackberry sorbet, fresh blackberries & fresh cream

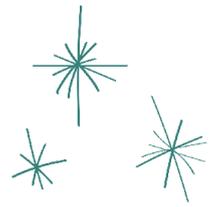
Cheese board – Hegarty cheddar, Durrus farmhouse cheese, Wicklow blue, ST Tola goats cheese. Served with shallot chutney & crackers (supplement €8.50)



If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.

€45 per person | Prices include VAT. 12.5% service charge for parties of 6 or more.

THE WOODFIRED Christmas Dinner



APPETIZERS

Roasted pumpkin, honey & rosemary soup – creme fraiche & spiced curried oil with homemade focaccia bread

Cod – Deep fried salt cod brandade balls, quail egg, red pepper coulis, chorizo & olive oil

Burrata – Dressed with lemon zest, mangetout & tarragon oil, toasted pine nuts, Coppa ham, with bread & olive oil

Chicken liver parfait – Truffle butter, grape chutney and toasted brioche

Padron peppers – Roasted over coal with white garlic purée, chorizo, fried garlic, fried rosemary crumbs

MAINS

Coal Roasted Rare Breed Pork Rib Eye (Gilligans Farm) – crushed celeriac, apple puree and chervil

Borlotti bean stew – with curly kale, roasted onion, tomato, fennel and pesto

Grilled seabream – Artichoke puree, artichoke crisps, buttered greens, crispy kale, pickled shimeji mushrooms and Morteau sausage

Wild Irish venison stew – white bean & saucisson cassoulet, roasted foie gras and Morteau sausage topped with herbs crumb

Sirloin – 8oz John Stone Sirloin with red onion chutney & shells, watercress and fresh grated horseradish

All main courses served with sliced new potatoes, soft herb mayonnaise

SIDES

Fries €5 – Rosemary and honey roasted garlic mayonnaise

Deep fried brussels sprout €5 – with truffle mayonnaise

Sweet potatoe purée €5 With bourbon, maple syrup & brown butter

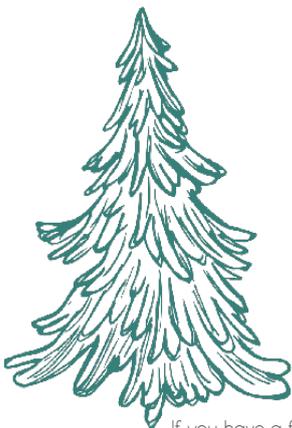
DESSERTS

Baked treacle custard – with brown bread ice cream and treacle caramel

Double chocolate mousse – vanilla creme fraiche, coffee ice cream, chocolate espuma and grated hazelnuts

Blackberry pavlova – blackberry sorbet, fresh blackberries & fresh cream

Cheese board – Hegarty cheddar, Durrus farmhouse cheese, Wicklow blue, ST Tola goats cheese. Served with shallot chutney & crackers (supplement €8.50)



If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.

€60 per person | Prices include VAT. 12.5% service charge for parties of 6 or more.